



**SCORES** 

92 Points, Wine Spectator, 2018

# 20 YEAR OLD TAWNY

## SMITH WOODHOUSE

Smith Woodhouse is a specialist producer of premium quality Ports. The uniformity of this quality is underpinned by Smith Woodhouse's own Madalena vineyard from where the wines are largely sourced. This small Quinta (vineyard property) has the highest "A" quality rating and is located in the Rio Torto district, acknowledged as one of the finest Port growing areas. Over the coming years, the recently acquired Quinta do Vale Coelho, further upriver in the Douro Superior, producing full and elegant wines, will gradually form an important component of Smith Woodhouse's Ports.

## THE WINE

The grapes are harvested in fall and are fermented for a short period of time before the addition of IOO% grape spirit alcohol. This step stops the fermentation, preserves the wine's natural grape sugars, and gives it it's unique richness. The wine is then moved into oak casks for aging, where it spends at least 20 years. "20 Years" indicates an average age: it is a blend of older lots, which offer complexity and depth, and younger wine, which lend fresh fruit flavors and vibrancy.

WINEMAKER Charles Symington

PROVENANCE Quinta da Madalena Quinta do Vale Coelho

GRAPE VARIETIES
Touriga Nacional
Touriga Franca
Tinta Barroca
Tinta Roriz
Tinto Cão

## TASTING NOTE

Attractive and intensely rich golden amber color. The nose offers a fresh sea breeze scent as well as hints of orange peel and honey. On the palate, this old Tawny is creamy and unctuous, showing rich spiced fruit and almonds.

STORAGE & SERVING

Store the bottle horizontally in a dark place with constant cool temperature, ideally 55°F.

Pairs extremely well with vanilla ice cream or crème brûlée. Serve slightly chilled to appreciate the full complexity and sensuous pleasure of this wine.

WINE SPECIFICATION Alcohol: 20% vol Total acidity: 4.0 g/l tartaric acid

Decanting: Not Required

UPC: 094799030201

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This company meets the highest standards of social and environmental impact

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